State of Arizona
Department of Education

Health and Nutrition Services Division

Whole Grain-Rich Exemption Approval

AZ # 621-18
CTDS # 08-04-15-000

August 30, 2018

Benje Hookstra, SFA
Bullhead City Elementary School District
1004 Hancock Rd.
Bullhead City, AZ 86442

Dear Mr. Hookstra,

As of August 29, 2018, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Bullhead City Elementary School District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Bullhead City Elementary School District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich request for WG Pizza Dough has been approved for SY 18-19.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Bullhead City Elementary School District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Cori Hensley

Cori Hensley
School Nutrition Programs

State of Arizona
Department of Education

Health and Nutrition Services Division

Whole Grain-Rich Exemption Request Form SY 18-19

LEA Name: Bullhead City Elementary School District

School Food Authority Contact: Benje Hookstra

Product for which the exemption is requested: Dough Pizza WHL GRN 16 RE

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- X Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above. The Pizza crust hardens whenever it is cooked, even when brushed with oil. The students are used to enriched grain shells and can really tell the difference, we receive a lot of complaints.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students. It is the nature of the WG crusts. As long as the students are used to the shells from Little Caesar and Dominoes they will not be happy with our product and will continue to order from the local restaurants and have delivered to the school, or have their parents drop it off. In those cases they don't have a nutritious, balanced meal! We have also tried Dough Pizza Whole Grain FTO with the same results.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2019-2020. Working with our regional chef and supply chain manager to try and identify alternative cooking methods.
We are also keeping our WG rich Bread and Buns to make sure we stay compliant with the requirement.

☐ Check here if you are requesting an exemption for more than 2 products.

X I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Authorized Signature: Benje Hookstra Date: 8/30/18

For Office Use Only:
Date Received:_____ Approved: Yes No Specialist Signature:_____

This institution is an equal opportunity provider.

State of Arizona
Department of Education

Health and Nutrition Services Division

Whole Grain-Rich Exemption Approval

AZ # 622-18
CTDS # 08-04-15-000

August 30, 2018

Benje Hookstra, SFA
Bullhead City Elementary School District
1004 Hancock Rd.
Bullhead City, AZ 86442

Dear Mr. Hookstra,

As of August 29, 2018, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Bullhead City Elementary School District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Bullhead City Elementary School District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich request for WG Tortilla has been approved for SY 18-19.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Bullhead City Elementary School District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Cori Hensley

Cori Hensley
School Nutrition Programs

State of Arizona
Department of Education

Health and Nutrition Services Division

Whole Grain-Rich Exemption Request Form SY 18-19

LEA Name: Bullhead City Elementary School District

School Food Authority Contact: Benje Hookstra

Product for which the exemption is requested: Tortilla Flour HRTY Grain

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- X Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above. Product quality is substandard. The Tortillas crack while prepping the wraps or Burritos. They are very hard to manage.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students. We have tried heating the tortilla before use and also using it at room temp. Neither method has worked. When the tortillas split the student ends up spilling the ingredients on themselves or the floor so they don't get the full nutritional amounts that they should be.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2019-2020. Working with our regional chef and supply chain manager to try and identify alternative vendors/suppliers who might have a superior product and at the same time provide feedback to current suppliers on the poor quality of the product. We are also keeping the 51% WG bread products.

☐ Check here if you are requesting an exemption for more than 2 products.

X I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Authorized Signature: Benje Hookstra Date: 8/30/18

For Office Use Only:
Date Received:_____ Approved: Yes No Specialist Signature:_____

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich Exemption Approval

November 1, 2017 AZ # Certified #

Benje Hookstra
Bullhead City School District
1004 Hancock Road
Bullhead City, AZ 86442

Dear Benje Hookstra,

As of 10/30/2017, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Bullhead City School District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Bullhead City School District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich exemption request Sysco Tortilla Flour Hearty Grain has been approved for SY 17-18.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Bullhead City School District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Cori Hensley

Cori Hensley
School Nutrition Programs

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich Exemption Request Form

LEA Name: Bullhead City Elementary School District

School Food Authority Contact: Benje Hookstra

Product for which the exemption is requested: WG Tortilla

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost, and meal counts/production records documenting at least a 5 percent decrease in participation)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- X Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardships you indicated above.

Product quality is substandard. The Tortillas crack while prepping the wraps or Burritos. They are very hard to manage.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students.

We have tried heating the tortilla before use and also using it at room temp. Neither method has worked. When the tortillas split the student ends up spilling the ingredients on themselves or the floor so they don't get the full nutritional amounts that they should be.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2017-2018.

Working with our regional chef and supply chain manager to try and identify alternative vendors/suppliers who might have a superior product and at the same time provide feedback to current suppliers on the poor quality of the product

X Check here if you are requesting an exemption for more than 2 products.

X I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Authorized Signature:_____ Date: 10/30/17

For Office Use Only:

Date Received:_____ Approved: Yes ☐ No ☐ Specialist Signature:_____

Arizona Department of Education

1535 West Jefferson Street, Bin #7, Phoenix, Arizona 85007 • (602) 542-8700 • www.azed.gov

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich Exemption Approval

November 24, 2017 AZ # Certified #

Benje Hookstra
Bullhead City School District
1004 Hancock Road
Bullhead City, AZ 86442

Dear Benje Hookstra,

As of 11/8/2017, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Bullhead City School District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Bullhead City School District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich exemption request WG Pizza Shell: Dough Pizza Whl Grn 2Sicly has been approved for SY 17-18.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Bullhead City School District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Cori Hensley

Cori Hensley
School Nutrition Programs

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich and Fat-Free, Flavored Milk Exemption Request Form

LEA Name: Bullhead City Elementary School District

School Food Authority Contact: Benje Hookstra

Product for which the exemption is requested: WG Pizza Shell: Dough Pizza Whl Grn 2Sicly

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- ■ Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above.

The Pizza crust hardens whenever it is cooked,even when brushed with oil. The students are used to enriched grain shells and can really tell the difference,we receive a lot of complaints.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students.

It is the nature of the WG crusts. As long as the students are used to the shells from Little Ceasar and Dominoes they will not be happy with our product and will continue to order from local restaurants and have delivered to the schools,or have their parents drop it off. In those cases they don't have a nutritious meal !

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2018-2019.

Working with our regional chef and supply chain manager to try and identify alternative cooking methods.
We are also keeping our WG rich Breads and Buns to make sure we stay compliant with the requirements.

☐ Check here if you are requesting an exemption for more than 2 products.

■ I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Fat-free Flavored Milk

Hardship(s) experienced in procuring acceptable fat-free, flavored milk (Check all that apply)

- ☐ Reduction in student milk consumption (Include production records documenting at least 5 percent decrease in participation when fat-free, flavored milk is offered)
- ☐ Increase in school milk waste (Include documentation to include but not limited to: a food waste study indicating significant waste of fluid milk; significant negative feedback from parents or students regarding lack of availability of low-fat, flavored milk)

Describe in detail the hardship(s) you indicated above.

Describe the efforts you have taken to find alternative products and brands that are accepted by students.

☑ I understand that approval of this exemption does not exempt the entire menu from meeting the requirement for two varieties of milk.

Authorized Signature: _____ Date: 12/1/17

For Office Use Only:
Date Received:_____ Approved: Yes No Specialist Signature:_____

State of Arizona
Department of Education

Health and Nutrition Services Division

Whole Grain-Rich Exemption Approval

CTDS # 08-05-02

August 29, 2018

Roni Hart, Business Manager
Colorado River Union High School District
P.O. Box 21479
Bullhead City, AZ 86439

Dear Ms. Hart,

As of August 29, 2018, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Colorado River Union High School District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Colorado River Union High School District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich request for Dough Pizza WHL GRN 16 RE has been approved for SY 18-19.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Colorado River Union High School District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Kariann Gallegos, DTR, SNS
School Nutrition Programs

State of Arizona
Department of Education

Health and Nutrition Services Division

Whole Grain-Rich Exemption Request Form SY 18-19

LEA Name: Colorado River Union High School District

School Food Authority Contact: Roni Hart

Product for which the exemption is requested: Dough Pizza WHL GRN 16 RE

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- X Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above. The Pizza crust hardens whenever it is cooked, even when brushed with oil. The students are used to enriched grain shells and can really tell the difference, we receive a lot of complaints.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students. It is the nature of the WG crusts. As long as the students are used to the shells from Little Caesar and Dominoes they will not be happy with our product and will continue to order from the local restaurants and have delivered to the school, or have their parents drop it off. In those cases they don't have a nutritious, balanced meal! We have also tried Dough Pizza Whole Grain FTO with the same results.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2019-2020. Working with our regional chef and supply chain manager to try and identify alternative cooking methods.
We are also keeping our WG rich Bread and Buns to make sure we stay compliant with the requirement.

☐ Check here if you are requesting an exemption for more than 2 products.

X I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Authorized Signature: Roni Hart Date: 8/29/18

For Office Use Only:
Date Received: _____ Approved: Yes No Specialist Signature: _____

This institution is an equal opportunity provider.

State of Arizona
Department of Education

Health and Nutrition Services Division

Whole Grain-Rich Exemption Approval

CTDS # 08-05-02

August 29, 2018

Roni Hart, Business Manager
Colorado River Union High School District
P.O. Box 21479
Bullhead City, AZ 86439

Dear Ms. Hart,

As of August 29, 2018, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Colorado River Union High School District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Colorado River Union High School District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich request for Tortilla Flour HRTY Grain has been approved for SY 18-19.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Colorado River Union High School District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Kariann Gallegos, DTR, SNS
School Nutrition Programs

State of Arizona
Department of Education

Health and Nutrition Services Division

Whole Grain-Rich Exemption Request Form SY 18-19

LEA Name: Colorado River Union High School District

School Food Authority Contact: Roni Hart

Product for which the exemption is requested: Tortilla Flour HRTY Grain

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- X Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above. Product quality is substandard. The Tortillas crack while prepping the wraps or Burritos. They are very hard to manage.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students. We have tried heating the tortilla before use and also using it at room temp. Neither method has worked. When the tortillas split the student ends up spilling the ingredients on themselves or the floor so they don't get the full nutritional amounts that they should be.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2019-2020. Working with our regional chef and supply chain manager to try and identify alternative vendors/suppliers who might have a superior product and at the same time provide feedback to current suppliers on the poor quality of the product. We are also keeping the 51% WG bread products.

☐ Check here if you are requesting an exemption for more than 2 products.

X I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Authorized Signature: Roni Hart Date: 8/29/18

For Office Use Only:
Date Received:_____ Approved: Yes No Specialist Signature:_____

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich Exemption Approval

November 1, 2017 **AZ # 563-17**

Roni Hart
Colorado River Union High School District
P.O. Box 21479
Bullhead City, AZ 86439-1479

Dear Roni Hart,

As of 10/30/2017, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Colorado River Union High School District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Colorado River Union High School District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich exemption request Sysco Tortilla Flour Hearty Grain has been approved for SY 17-18.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Colorado River Union High School District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Kariann Gallegos, DTR, SNS
School Nutrition Programs

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich and Fat Free Milk Exemption Approval

November 27, 2017 AZ # 595-17

Roni Hart
Colorado River Union High School District
P.O. Box 21479
Bullhead City, AZ 86439-1479

Dear Roni Hart,

As of 11/08/2017, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Colorado River Union High School District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Colorado River Union High School District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich exemption request for WG Pizza Shell: Dough Pizza Whl Grn 2Sicly has been approved for SY 17-18.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Colorado River Union High School District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Kariann Gallegos, DTR, SNS
School Nutrition Programs

State of Arizona
Department of Education

Health and Nutrition Services Division

Whole Grain-Rich Exemption Approval

AZ # 661-18
CTDS # 07-04-45-000

October 11, 2018

Pattie Campos and Deborah Riley, SFA
Fowler Elementary District
7250 West Lower Buckeye Rd.
Phoenix, AZ 85043

Dear Ms. Campos and Ms. Riley,

As of October 11, 2018, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Fowler Elementary District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Fowler Elementary District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich request for WG Pasta has been approved for SY 18-19.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Fowler Elementary District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Cori Hensley
School Nutrition Programs

State of Arizona
Department of Education

Health and Nutrition Services Division

Whole Grain-Rich Exemption Request Form SY 18-19

LEA Name: Fowler Elementary School District #45

School Food Authority Contact: Deborah Riley

Product for which the exemption is requested: Whole Grain 11150 Elbow, pasta
Whole Grain 11148 Spaghetti, pasta

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- ☑ Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above. In many schools, the macaroni breaks up and turns to mush. We've tried cooking in batches, hot holding for less time, tried different cooking times during boiling. Nothing works. It falls apart and doesn't look appealing.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students. We've tried different brands and different shaped noodles. We haven't had any luck with the whole grain pasta.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2019-2020. During our current school year, we are trying new recipes, conducting surveys with our new specific recipes, and doing taste testing for quality, taste & appearance of the entree.

☐ Check here if you are requesting an exemption for more than 2 products.

☑ I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Authorized Signature: Deborah Riley Date: 10-10-18

For Office Use Only:
Date Received:_____ Approved: Yes No Specialist Signature:_____

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich and Fat-Free, Flavored Milk Exemption Request Form

LEA Name: Mesa Unified School District #4

School Food Authority Contact: Loretta Zullo

Product for which the exemption is requested: Fresh tortillas -

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☑ Limited availability (Include documentation from vendors, with specific product names)
- ☐ Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above. We went out to bid for delivery of fresh tortillas to our sites. Three vendors responded, but none met the terms of the bid for whole-grain, fresh tortillas.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2018-2019.

☐ Check here if you are requesting an exemption for more than 2 products.

☑ I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Fat-free Flavored Milk

Hardship(s) experienced in procuring acceptable fat-free, flavored milk (Check all that apply)

- ☐ Reduction in student milk consumption (Include production records documenting at least 5 percent decrease in participation when fat-free, flavored milk is offered)
- ☐ Increase in school milk waste (Include documentation to include but not limited to: a food waste study indicating significant waste of fluid milk; significant negative feedback from parents or students regarding lack of availability of low-fat, flavored milk)

Describe in detail the hardship(s) you indicated above.

Describe the efforts you have taken to find alternative products and brands that are accepted by students.

☐ I understand that approval of this exemption does not exempt the entire menu from meeting the requirement for two varieties of milk.

Authorized Signature: Loretta Zullo Date: 06-12-18

For Office Use Only:
Date Received: 06/21/2018 Approved [Yes] No Specialist Signature: Andrea Coffman

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich and Fat-Free, Flavored Milk Exemption Request Form

LEA Name: Mohave Valley Elementary School District

School Food Authority Contact: Margie Poppin

Product for which the exemption is requested: Tortilla Flour HRTY Grain

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- ☒ Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above.

Product quality is substandard. The Tortillas crack while prepping the wraps or Burritos. They are very hard to manage.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students.

We have tried heating the tortilla before use and also using it at room temp. Neither method has worked. When the tortillas split the student ends up spilling the ingredients on themselves or the floor so they don't get the full nutritional amounts that they should be.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2018-2019.

Working with our regional chef and supply chain manager to try and identify alternative vendors/suppliers who might have a superior product and at the same time provide feedback to current suppliers on the poor quality of the product

☐ Check here if you are requesting an exemption for more than 2 products.

☒ I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Fat-free Flavored Milk

Hardship(s) experienced in procuring acceptable fat-free, flavored milk (Check all that apply)

- ☐ Reduction in student milk consumption (Include production records documenting at least 5 percent decrease in participation when fat-free, flavored milk is offered)
- ☐ Increase in school milk waste (Include documentation to include but not limited to: a food waste study indicating significant waste of fluid milk; significant negative feedback from parents or students regarding lack of availability of low-fat, flavored milk)

Describe in detail the hardship(s) you indicated above.

Describe the efforts you have taken to find alternative products and brands that are accepted by students.

☐ I understand that approval of this exemption does not exempt the entire menu from meeting the requirement for two varieties of milk.

Authorized Signature: Mary D Pappas Date: 8-22-18

For Office Use Only:
Date Received: 9-6-18 Approved: Yes No Specialist Signature:

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich and Fat-Free, Flavored Milk Exemption Request Form

LEA Name: Mohave Valley Elementary School District

School Food Authority Contact: Margie Poppin

Product for which the exemption is requested: Dough Pizza WHL GRN 16 RE

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- ☒ Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above.

The Pizza crust hardens whenever it is cooked, even when brushed with oil. The students are used to enriched grain shells and can really tell the difference, we receive a lot of complaints.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students.

It is the nature of the WG crusts. As long as the students are used to the shells from Little Caesar and Dominoes they will not be happy with our product and will continue to order from the local restaurants and have delivered to the school, or have their parents drop it off. In those cases they don't have a nutritious, balanced meal! We have also tried Dough Pizza Whole Grain FTO with the same results.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2018-2019.

Working with our regional chef and supply chain manager to try and identify alternative cooking methods.
We are also keeping our WG rich Bread and Buns to make sure we stay compliant with the requirement.

☐ Check here if you are requesting an exemption for more than 2 products.

☒ I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Fat-free Flavored Milk

Hardship(s) experienced in procuring acceptable fat-free, flavored milk (Check all that apply)

- ☐ Reduction in student milk consumption (Include production records documenting at least 5 percent decrease in participation when fat-free, flavored milk is offered)
- ☐ Increase in school milk waste (Include documentation to include but not limited to: a food waste study indicating significant waste of fluid milk; significant negative feedback from parents or students regarding lack of availability of low-fat, flavored milk)

Describe in detail the hardship(s) you indicated above.

Describe the efforts you have taken to find alternative products and brands that are accepted by students.

☐ I understand that approval of this exemption does not exempt the entire menu from meeting the requirement for two varieties of milk.

Authorized Signature: Mary D Porr Date: 8-22-18

For Office Use Only:
Date Received: 9-6-18 Approved: (Yes) No Specialist Signature:

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich Exemption Approval

November 30, 2017 AZ # 599-17

Margie Poppin, Food Service Director
Mohave Valley Elementary District
8450 S. Olive Ave.
Mohave Valley, AZ 86440

Dear Margie Poppin,

As of October 30, 2017, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Mohave Valley Elementary District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

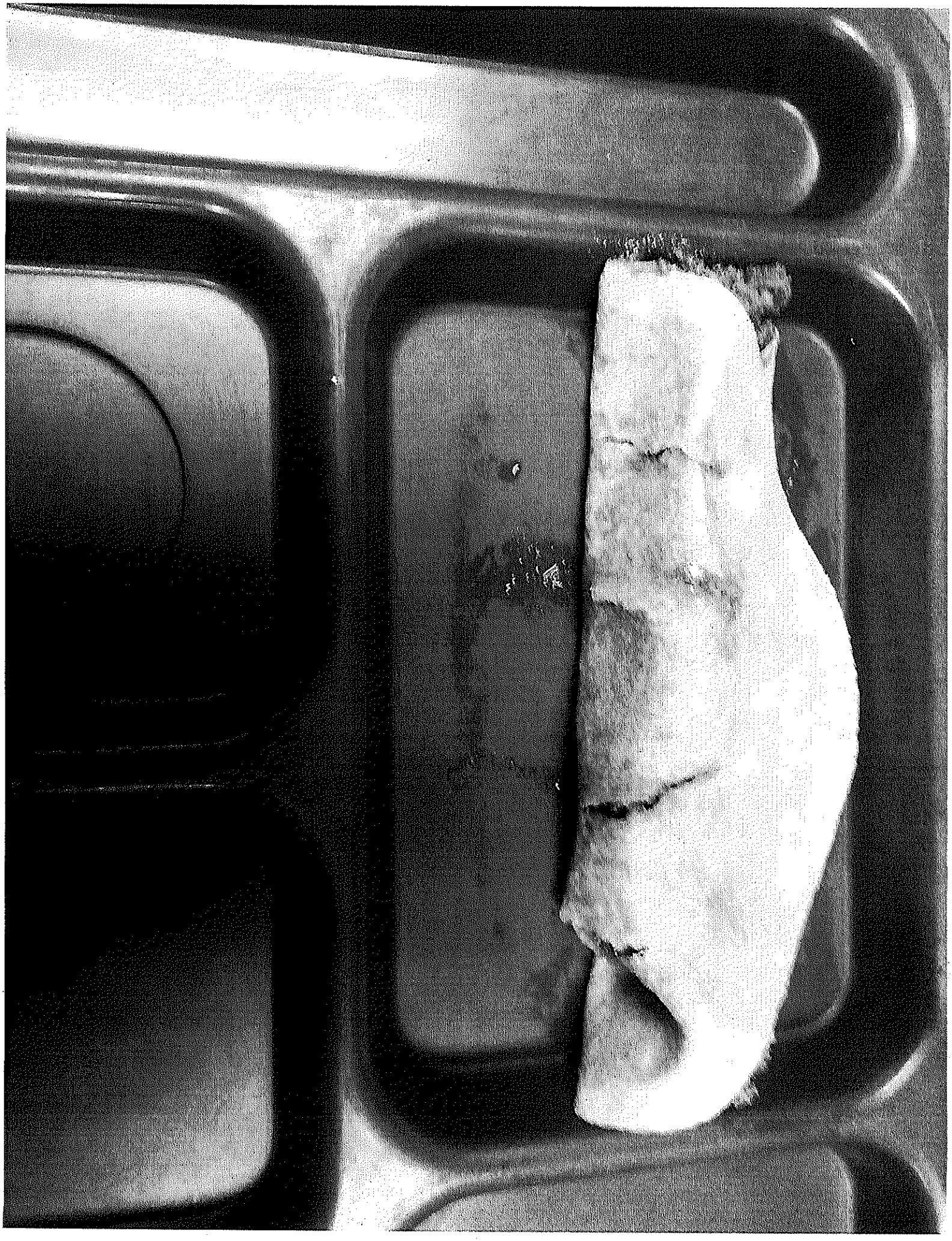
It has been confirmed that Mohave Valley Elementary District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich exemption request for Sysco Tortilla Flour Hearty Grain has been approved for SY 17-18.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Mohave Valley Elementary District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Jessica Gibbs, MPH
School Nutrition Programs



State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich Exemption Request Form

LEA Name: Mohave Valley Elementary School District

School Food Authority Contact: Margie Poppin

Product for which the exemption is requested: WG Tortilla

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost, and meal counts/production records documenting at least a 5 percent decrease in participation)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- X Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardships you indicated above.

Product quality is substandard. The Tortillas crack while prepping the wraps or Burritos. They are very hard to manage.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students.

We have tried heating the tortilla before use and also using it at room temp. Neither method has worked. When the tortillas split the student ends up spilling the ingredients on themselves or the floor so they don't get the full nutritional amounts that they should be.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2017-2018.

Working with our regional chef and supply chain manager to try and identify alternative vendors/suppliers who might have a superior product and at the same time provide feedback to current suppliers on the poor quality of the product

X Check here if you are requesting an exemption for more than 2 products.

X I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Authorized Signature: Mary D Popp Date: 11-7-17

For Office Use Only:

Date Received:_____ Approved: Yes ☐ No ☐ Specialist Signature:_____

Arizona Department of Education

1535 West Jefferson Street, Bin #7, Phoenix, Arizona 85007 • (602) 542-8700 • www.azed.gov

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich Exemption Approval

November 29, 2017 AZ #597-17

Margie Poppin, Food Service Director
Mohave Valley Elementary District (08-04-16)
8450 S. Olive Ave.
Mohave Valley, AZ 86440

Dear Margie Poppin,

As of 11/8/2017, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Mohave Valley Elementary District (08-04-16) for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Mohave Valley Elementary District (08-04-16) has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich exemption request WG Pizza Shell: Dough Pizza Whl Grn 2Sicly has been approved for SY 17-18.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Mohave Valley Elementary District (08-04-16) is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu. Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Jessica Gibbs, MPH
School Nutrition Programs

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich and Fat-Free, Flavored Milk Exemption Request Form

LEA Name: Mohave Valley School District

School Food Authority Contact: Margie Poppin

Product for which the exemption is requested: WG Pizza Shell: Dough Pizza Whl Grn 2Sicly

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- ☒ Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above.

The Pizza crust hardens whenever it is cooked,even when brushed with oil. The students are used to enriched grain shells and can really tell the difference,we receive a lot of complaints.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students.

It is the nature of the WG crusts. As long as the students are used to the shells from Little Ceasar and Dominoes they will not be happy with our product and will continue to order from local restaurants and have delivered to the schools,or have their parents drop it off. In those cases they don't have a nutritious meal !

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2018-2019.

Working with our regional chef and supply chain manager to try and identify alternative cooking methods.
We are also keeping our WG rich Breads and Buns to make sure we stay compliant with the requirements.

☐ Check here if you are requesting an exemption for more than 2 products.

☒ I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Fat-free Flavored Milk

Hardship(s) experienced in procuring acceptable fat-free, flavored milk (Check all that apply)

- ☐ Reduction in student milk consumption (Include production records documenting at least 5 percent decrease in participation when fat-free, flavored milk is offered)
- ☐ Increase in school milk waste (Include documentation to include but not limited to: a food waste study indicating significant waste of fluid milk; significant negative feedback from parents or students regarding lack of availability of low-fat, flavored milk)

Describe in detail the hardship(s) you indicated above.

Describe the efforts you have taken to find alternative products and brands that are accepted by students.

☐ I understand that approval of this exemption does not exempt the entire menu from meeting the requirement for two varieties of milk.

Authorized Signature: _____ Date: 11-30-17

For Office Use Only:
Date Received:_____ Approved: Yes No Specialist Signature:_____

This institution is an equal opportunity provider.

State of Arizona
Department of Education

Health and Nutrition Services Division

Whole Grain-Rich Exemption Approval

AZ# 595-18
CTDS # 07-04-08

August 8, 2018

Cory Alexander, Director
Osborn School District
1226 W. Osborn Road
Phoenix, AZ 85013

Dear Mr. Alexander,

As of August 1, 2018, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Osborn School District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Osborn School District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich request for bow tie pasta has been approved for SY 18-19.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Osborn School District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Lindsey Cler, MPH
School Nutrition Programs

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich and Fat-Free, Flavored Milk Exemption Request Form

LEA Name: Osborn School District

School Food Authority Contact: Cory Alexander, Director

Product for which the exemption is requested: Bow Tie Pasta

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ■ Limited availability (Include documentation from vendors, with specific product names)
- ☐ Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above.

The bow tie pasta is not available from our vendor.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students.

All of our other grain products are whole grain. We would like this flexibility so that we can make our menus more diverse.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2018-2019.

We will continue to look for a whole grain bow tie pasta.

☐ Check here if you are requesting an exemption for more than 2 products.

■ I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Fat-free Flavored Milk

Hardship(s) experienced in procuring acceptable fat-free, flavored milk (Check all that apply)

- ☐ Reduction in student milk consumption (Include production records documenting at least 5 percent decrease in participation when fat-free, flavored milk is offered)
- ☐ Increase in school milk waste (Include documentation to include but not limited to: a food waste study indicating significant waste of fluid milk; significant negative feedback from parents or students regarding lack of availability of low-fat, flavored milk)

Describe in detail the hardship(s) you indicated above.

Describe the efforts you have taken to find alternative products and brands that are accepted by students.

☐ I understand that approval of this exemption does not exempt the entire menu from meeting the requirement for two varieties of milk.

Authorized Signature: _____ Date: 8-1-18

For Office Use Only:
Date Received: _____ Approved: Yes No Specialist Signature: _____

From:	Cory Alexander
To:	Cler, Lindsey
Subject:	Whole Grain Exemption
Date:	Wednesday, August 01, 2018 10:12:38 AM
Attachments:	Bow Tie Pasta WG Exemption - Signed.pdf Screenshot from Shamrock Orders.pdf

---

Lindsey,

I have a question about tostada shells. Can I ask for an exemption for these? We currently serve brown rice for our grain with this meal. I am just curious if we took a look at this meal and determined (based on waste) that we should eliminate the rice, if we could get an exemption for the shell.

Also, I have attached a signed exemption form for our bow tie pasta and a screenshot of whole grain pastas available through Shamrock. This is the only vendor we use for pasta. This is not only what is available through Aspin/Mohave, it is Shamrocks entire catalog.

We already menu a whole grain elbow, rotini, and just discontinued a penne recipe due to low acceptance from the students. We try to stay away from spaghetti noodles due to our younger students having a hard time consuming them without making a big mess all over themselves. :)

In order to introduce our students to a variety of foods, and a food that they may not otherwise eat outside of school lunch, we are asking for an exemption for the bow tie.

This meal would be part of our 6 week cycle menu and would only occur once every 6 weeks.

Let me know if you need more information or if I can clarify anything else.

Thank you Lindsey!

Cory Alexander
Director of Child Nutrition
Osborn School District
(602) 707-2021

"The mind and body are not separate. what affects one, affects the other." Anonymous

Create Order

Order Log 0

Mode: Qty | Par | 10-Key

List: Catalog

Starts With whole grain pasta

7 Products

Tags	Qty	Stock	Item #	Description
DRY KO NFX PIC PRE		90	3854821	PASTA, ELBOW MACARONI TWISTED WG BULK
DRY KO NFX PIC PRE		75	3488351	PASTA, ELBOW MACARONI WG
FRZ NFX PIC PRE		136	3213311	PASTA, LASAGNA CHSE ROLL WG
DRY KO NFX PIC PRE		45	3488371	PASTA, PENNE RIGATE WG
DRY KO NFX PIC OBS		*12*	*3488361*	*PASTA, ROTINI WG*
DRY KO NFX PIC PRE		139	3855831	PASTA, ROTINI WG BULK
DRY KO NFX PIC PRE		337	3855821	PASTA, SPAGHETTI WG BULK

Price: $15.97 ($0.0499/oz)

DRY KO NFX PIC PRE

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich Approval

September 28, 2017 AZ # 546-17

Cory Alexander, School Nutrition Program Coordinator
Osborn Elementary District
1226 W. Osborn Road
Phoenix, AZ 85013

Dear Mr. Alexander,

As of September 14, 2017, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Osborn Elementary District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Osborn Elementary District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich request for Bow Tie Pasta has been approved for SY 17-18.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Osborn Elementary District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Lindsey Cler
School Nutrition Programs

Create Order

Order Log 0

Mode: Qty | Par | 10-Key

List: Catalog

Starts With whole grain pasta

6 Products

Tags	Qty	Stock	Item #	Description
DRY KO NFX PIC PRE		37	3854821	PASTA, ELBOW MACARONI TWISTED WG BULK
DRY KO NFX PIC PRE FSW		127	3488351	PASTA, ELBOW MACARONI WG
FRZ PRP NFX PIC PRE		22	3213311	PASTA, LASAGNA CHSE ROLL WG
DRY KO NFX PIC PRE		110	3488371	PASTA, PENNE RIGATE WG
DRY KO NFX PIC PRE FSW		114	3855831	PASTA, ROTINI WG BULK
DRY KO NFX PIC PRE		259	3855821	PASTA, SPAGHETTI WG BULK

Price: $15.90 ($0.0497/oz) **Next Due:** 72 on 10/05

DRY KO NFX PIC PRE

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich and Fat-Free, Flavored Milk Exemption Request Form

LEA Name: Osborn School District

School Food Authority Contact: Cory Alexander

Product for which the exemption is requested: Bow Tie Pasta

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☒ Limited availability (Include documentation from vendors, with specific product names)
- ☐ Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above.

The bow tie pasta is not available from our vendor.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students.

All of our other grain products are whole grain. We would like this flexibility so that we can make our menus more diverse.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2018-2019.

We will continue to look for a whole grain bow tie pasta.

☐ Check here if you are requesting an exemption for more than 2 products.

☒ I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Fat-free Flavored Milk

Hardship(s) experienced in procuring acceptable fat-free, flavored milk (Check all that apply)

- ☐ Reduction in student milk consumption (Include production records documenting at least 5 percent decrease in participation when fat-free, flavored milk is offered)
- ☐ Increase in school milk waste (Include documentation to include but not limited to: a food waste study indicating significant waste of fluid milk; significant negative feedback from parents or students regarding lack of availability of low-fat, flavored milk)

Describe in detail the hardship(s) you indicated above.

Describe the efforts you have taken to find alternative products and brands that are accepted by students.

☐ I understand that approval of this exemption does not exempt the entire menu from meeting the requirement for two varieties of milk.

Authorized Signature: _____ Date: 9-14-17

For Office Use Only:
Date Received: 9/27/17 Approved: Yes X No Specialist Signature: _____

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich Exemption Approval

November 16, 2017 AZ # 582-17

James Serbin
Tolleson Elementary School District
9261 W. Van Buren Street
Tolleson, AZ 85353

Dear James Serbin,

As of November 7, 2017, the Arizona Department of Education, Health and Nutrition Services is in receipt of a request from Tolleson Elementary School District for a Whole Grain-Rich Exemption.

USDA has given State Agencies the flexibility to approve these exemption requests when an LEA can demonstrate hardships in procuring or serving these items. Any LEAs requesting one of these exemptions are required to be certified as meeting Meal Pattern requirements.

It has been confirmed that Tolleson Elementary School District has been certified for compliance with all Meal Pattern Requirements. Additionally, based on the information and documentation provided, your Whole Grain-Rich exemption request for Mission Hearty Grains Flour Tortilla and Pillsbury WGR Easy Split Biscuit has been approved for SY 17-18.

Please remember that the remaining grain items credited in your weekly menu must still meet, at a minimum, the 50% whole grain-rich criteria. Tolleson Elementary School District is encouraged to continue all efforts in identifying and incorporating whole grain-rich products into the menu.

Please maintain a copy of this letter in your records for future reference and to demonstrate compliance during Administrative Reviews.

Sincerely,

Jessica Krug

Jessica Krug, RD
School Nutrition Programs

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich and Fat-Free, Flavored Milk Exemption Request Form

LEA Name: Tolleson Elementary School District #17

School Food Authority Contact: James S. Serbin

Product for which the exemption is requested: WG WG Tortilla Flour Hrty 10" 3185887

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- ■ Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above.

Product quality is not the best. The Tortillas crack while prepping the wraps or Burritos they are very hard to manage.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students.

We have tried heating the tortilla before use and using it at room temp. Neither work heating the product also increases our labor as it takes longer to prep.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2018-2019.

Working with our regional chef and supply chain manager to try and identify alternative vendors/suppliers who might have a superior product and at the same time provide feedback to current suppliers on the poor quality of the product

☐ Check here if you are requesting an exemption for more than 2 products.

■ I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Fat-free Flavored Milk

Hardship(s) experienced in procuring acceptable fat-free, flavored milk (Check all that apply)

- ☐ Reduction in student milk consumption (Include production records documenting at least 5 percent decrease in participation when fat-free, flavored milk is offered)
- ☐ Increase in school milk waste (Include documentation to include but not limited to: a food waste study indicating significant waste of fluid milk; significant negative feedback from parents or students regarding lack of availability of low-fat, flavored milk)

Describe in detail the hardship(s) you indicated above.

Describe the efforts you have taken to find alternative products and brands that are accepted by students.

☐ I understand that approval of this exemption does not exempt the entire menu from meeting the requirement for two varieties of milk.

Authorized Signature: _____ Date: 11/17/17

For Office Use Only:
Date Received:_____ Approved: Yes No Specialist Signature:_____

Good things come from Sysco eNutrition

Contact Us | Help | Log Out

SYSCO eNutrition > Search Food Products Only > Product Detail > Nutrition Information

TORTILLA FLOUR HRTY GRAIN 10"

Printer Friendly

SUPC: 3185887

Nutrition Information

Serving Size: 1 piece (62 grams)

Amount Per Serving

Calories: 180 | Calories from Fat: 40

		% Daily Value*
Total Fat:	4.5 Gram	7%
Saturated Fat:	1.5 Gram	8%
Trans Fat:	0 Gram	
Polyunsaturated Fat:	NA	NA
Monounsaturated Fat:	NA	NA
Cholesterol:	0 MG	0%
Sodium:	250 MG	10%
Potassium:	NA	NA
Total Carbohydrate:	29 Gram	10%
Dietary Fiber:	3 Gram	12%
Sugars:	2 Gram	
Protein:	5 Gram	

Vitamin A: 0% • Vitamin C: 0%

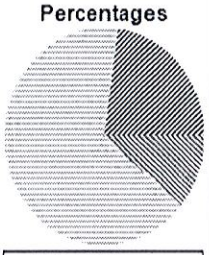
Calcium: 15% • Iron: 8%

* Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Calorie Percentages



PRO - 11%
CHO - 66%
FAT - 23%

Ingredients:
Water, Whole Wheat Flour, Enriched Bleached Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Shortening (Interesterified and Hydrogenated Soybean Oils), Sugar, contains 2% or less of: Vital Wheat Gluten, Salt, Baking Soda, Sodium Acid Pyrophosphate, Distilled Monoglycerides, Enzymes, Cellulose Gum, Guar Gum, Fumaric Acid, and Calcium Propionate and Sorbic Acid (to maintain freshness).

Contains:
Wheat

May Contain:
Soy

Notes

1. The nutritional values indicated may not be complete based on limited information from product manufacturer.
2. This is a representation of the nutrition label. Because the data may change from time to time, this information may not always be identical to the nutrition label information on products sold.
3. If the Nutrition Label, Allergen Information and/or Ingredient List on eNutrition conflicts with these three statements on the product packaging itself, defer to the information on the product packaging. To ensure complete and current information on a product, always contact the product manufacturer.
4. These items' qualification as "gluten-free" is dependent on the accuracy of the gluten-free representations of the manufacturers of the items and their ingredients. Therefore, Sysco and its affiliates do not guarantee that any item will be completely gluten-free. Consumers with celiac disease and/or gluten sensitivities should exercise proper caution in the consumption of any food items and should always consider their individual dietary requirements and needs.

School Equivalents

Portion Size: 62 g | ID#:

Child Nutrition Label:	No
Product Formulation Statement:	Yes
Meat/Meat Alt:	N/A oz eq
Grain/Bread:	2.000 oz eq
Fruit:	N/A cup
Vegetable:	
Red/Orange:	N/A cup
Dark Green:	N/A cup
Starchy:	N/A cup
Beans/Peas:	N/A cup
Other:	N/A cup

Notes:
I certify that the above information is true and correct and that a 62g portion of this product (ready for serving) provides 2.0 oz. equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

33825

0 00 73731 33825 4

MISSION HEARTY GRAINS® ULTRA 10" HEAT PRESSED FLOUR TORTILLA

12/12 CT.

Nutrition Facts

NET WT. 10.60 LB (0.03 KG)

State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

Whole Grain-Rich and Fat-Free, Flavored Milk Exemption Request Form

LEA Name: Tolleson Elementary School District #17

School Food Authority Contact: James S. Serbin

Product for which the exemption is requested: WG Biscuits BKD Pillsbury 2173393

Whole Grain-Rich Products

Hardship(s) experienced in procuring acceptable whole grain-rich product (Check all that apply)

- ☐ Financial hardship (Attach documentation showing increased cost)
- ☐ Limited availability (Include documentation from vendors, with specific product names)
- ■ Unacceptable quality (Include photos and specific product name)
- ☐ Poor student acceptability (Include meal counts/production records documenting at least 5 percent decrease in participation when whole grain-rich product is offered).

Describe in detail the hardship(s) you indicated above.

WG Biscuits is very crumbly and hard to work with we use this product for breakfast which is in the classroom and take us double the time to prep and we have lots of wast, because they break apart during prep.

Describe the efforts you have taken to find products that meet the whole grain-rich requirement and are accepted by students.

We have tried heating the biscuit before use and using it at room temp. Neither work heath the product also increase our labor as it takes longer to prep.

Describe the efforts you will make to meet the whole grain-rich requirement for all grains by School Year 2018-2019.

Working with our regional chef and supply chain manager to try and identify alternative vendors/suppliers who might have a superior product and at the same time provide feedback to current suppliers on the poor quality of the product

☐ Check here if you are requesting an exemption for more than 2 products.

■ I understand that this exemption request only applies to the product identified above. I also agree that approval of this exemption does not exempt the entire menu from meeting the 50 percent whole grain-rich requirement.

Fat-free Flavored Milk

Hardship(s) experienced in procuring acceptable fat-free, flavored milk (Check all that apply)

- ☐ Reduction in student milk consumption (Include production records documenting at least 5 percent decrease in participation when fat-free, flavored milk is offered)
- ☐ Increase in school milk waste (Include documentation to include but not limited to: a food waste study indicating significant waste of fluid milk; significant negative feedback from parents or students regarding lack of availability of low-fat, flavored milk)

Describe in detail the hardship(s) you indicated above.

Describe the efforts you have taken to find alternative products and brands that are accepted by students.

☐ I understand that approval of this exemption does not exempt the entire menu from meeting the requirement for two varieties of milk.

Authorized Signature: _____ Date: 11/7/17

For Office Use Only:
Date Received:_____ Approved: Yes No Specialist Signature:_____

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BISCUIT BKD WHL GRN EZ SPLIT

Printer Friendly

SUPC: 2173393

Nutrition Information

Serving Size: 1 biscuit (57 grams)

Amount Per Serving

Calories: 210 — Calories from Fat: 90

		% Daily Value*
Total Fat:	10 Gram	15%
Saturated Fat:	9 Gram	45%
Trans Fat:	0 Gram	
Polyunsaturated Fat:	NA	NA
Monounsaturated Fat:	NA	NA
Cholesterol:	0 MG	0%
Sodium:	460 MG	19%
Potassium:	NA	NA
Total Carbohydrate:	27 Gram	9%
Dietary Fiber:	2 Gram	8%
Sugars:	2 Gram	
Protein:	4 Gram	

Vitamin A: 0% • Vitamin C: 0%

Calcium: 15% • Iron: 6%

* Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Calorie Percentages

PRO - 7%
CHO - 50%
FAT - 42%

Ingredients:
WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), HYDROGENATED PALM KERNEL OIL, SUGAR, CALCIUM ACID PYROPHOSPHATE, SALT, BUTTERMILK, BAKING SODA, PARTIALLY HYDROGENATED SOYBEAN AND COTTONSEED OIL+, SODIUM ALUMINUM PHOSPHATE, POTASSIUM BICARBONATE, SODIUM CASEINATE, NONFAT MILK, WHEY PROTEIN CONCENTRATE, WHEY, SOY LECITHIN.+Adds A Negligible Amount of Trans Fat. CONTAINS WHEAT, MILK AND SOY INGREDIENTS.

Contains:
Milk, Soy, Wheat

Notes

1. The nutritional values indicated may not be complete based on limited information from product manufacturer.
2. This is a representation of the nutrition label. Because the data may change from time to time, this information may not always be identical to the nutrition label information on products sold.
3. If the Nutrition Label, Allergen Information and/or Ingredient List on eNutrition conflicts with these three statements on the product packaging itself, defer to the information on the product packaging. To ensure complete and current information on a product, always contact the product manufacturer.
4. These items' qualification as "gluten-free" is dependent on the accuracy of the gluten-free representations of the manufacturers of the items and their ingredients. Therefore, Sysco and its affiliates do not guarantee that any item will be completely gluten-free. Consumers with celiac disease and/or gluten sensitivities should exercise proper caution in the consumption of any food items and should always consider their individual dietary requirements and needs.

School Equivalents

Portion Size: 2.0 oz (57 g)	**ID#:**
Child Nutrition Label:	No
Product Formulation Statement:	Yes
Meat/Meat Alt:	N/A oz eq
Grain/Bread:	2.000 oz eq
Fruit:	N/A cup
Vegetable:	
Red/Orange:	N/A cup
Dark Green:	N/A cup
Starchy:	N/A cup
Beans/Peas:	N/A cup
Other:	N/A cup

Notes:
I certify that the above information is true and correct and that a 57g/2.00 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Pillsbury

120 UNITS

10/31/17

2.0 OZ

WHOLE GRAIN-RICH™
EASY SPLIT™
BISCUIT

GMI 01 32271 000